

TEMPUS TWO



Wilde Chardonnay 2011

An innovative winemaking spirit and adherence to quality elevates the Copper Range to where modern style meets classic finesse.

Made from traditional European varietals and blends, sourced from premium vineyards in Australia's premier wine regions, the copper range is hand-crafted with an Australian twist.

Complete with eye-catching copper labels, these wines bring style and sophistication to every table.

VINTAGE

2011

AROMA

Intense aromas of stone fruits accompanied by ripe passionfruit and underlying toasty, flinty elements.

PALATE

Luscious, ripe stone fruit flavours of peach and nectarine dominate the full, creamy palate. A great balance exists between the primary fruit characters and French Oak.

Passionfruit characters and a citrus acidity add complexity of flavour, length and structure.

OVERVIEW

A great Chardonnay vintage in the Hunter Valley. Perfectly ripe fruit with natural acidity was harvested. After cold settling, the juice went through 100% Barrel fermentation in French oak. After Fermentation, the lees were regularly stirred in over a 2 month period. The Chardonnay was then left to mature in oak for a further 4 months after bottle.

CELLARING

This wine is drinking well now but will cellar for the next 5-10 years

TECHNICAL INFORMATION

Region-	Hunter Valley, NSW
Vintage:	2011
pH:	3.22
TA:	7.38 g/L
RS:	4.5 g/L
SO2	35/140 ppm
Alc:	13.14%

WINEMAKER

Scott Comyns

CONTACT

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Visit us at cellar door;
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Modern style

Classic finesse